

TEMPORARY FOOD FACILITY *Non-Prepackaged Food*

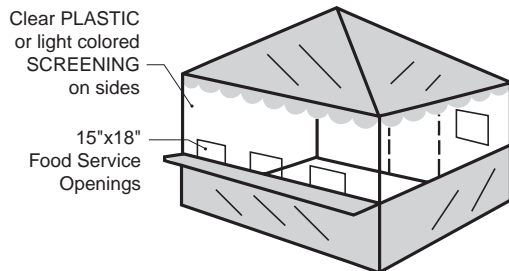
Requirements for Non-Prepackaged Food



What do I need to know before setting up a temporary food booth?



What type of food booth/enclosure is acceptable?



Prior to an event, ALL temporary food facilities must have a PERMIT to operate! In addition to a permit, food operators must meet the following food booth requirements which are adapted from the San Bernardino County and State Health and Safety Codes. Please call DEHS before purchasing or building a food booth or barbecue. Thank you for your cooperation.

All food preparation, as well as exposed or unprotected food, shall be within an enclosure. The ceiling, walls and floors of the enclosure shall be constructed of acceptable materials.

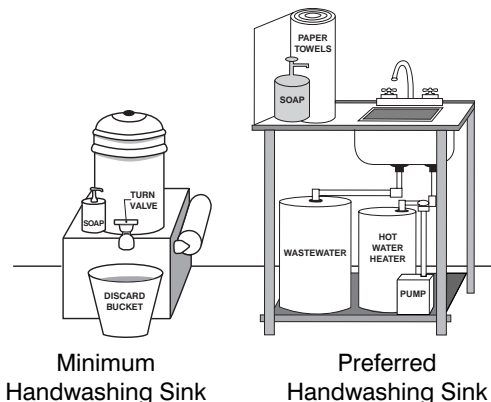
Ceilings constructed of: canvas or tarps

Walls constructed of: canvas, plywood, fine-mesh screening

Floors constructed of: plywood, concrete, asphalt
Grass floors are not acceptable and shall be covered.

NOTE: Call the local Fire Department prior to your event. It may require approval of booth material.

Are sinks required in all food booths?



Yes. All booths must have a handwashing sink. There must be a minimum of 5 gallons of preheated water in a container which has a dispensing valve that will leave hands free for washing.

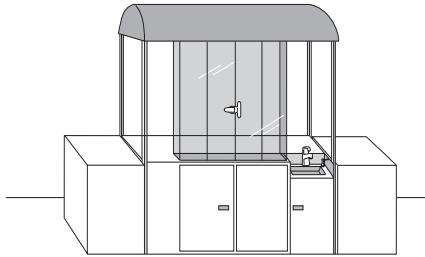
In addition, a double sink (two sinks) for cleaning equipment and utensils and other general cleaning purposes is required. One sink shall hold soapy water and the other a bleach/water solution. Use one tablespoon of household bleach per gallon of water. Three to five booths may share a utensil sink. A utensil sink in a permanent facility, motorhome, travel trailer, etc. may be used if properly located.

An approved utensil sink located within the booth may also be used as the handwash sink.

Restrooms for vendors must be provided within 200 feet of the food vendors with handwashing facilities available.

TEMPORARY FOOD FACILITY *Non-Prepackaged Food* continued

We're selling only snow cones. Do we still need an enclosed food booth?



Food such as popcorn, snow cones, pretzels, churros, nachos, ice, hot dogs and the related equipment used in their preparation, are exempt from the food booth enclosure requirements when contained within an approved, fully-protected food compartment (case) which has four sides plus top and bottom. This compartment is to be constructed of plexiglas or stainless steel. Sugar, syrup, salt or similar items used with above food items shall also be within the food compartment or in approved dispensers.

Note: Food carts are to operate as any other food vendor at a temporary food event, including use of a handwashing and two-compartment sink.

How should food, utensils and equipment be stored?

All food, utensils and equipment shall be stored, displayed, and served so they are protected from contamination, and shall be stored off the floor on shelving, boxes, or pallets.

How can I prevent foodborne illness?

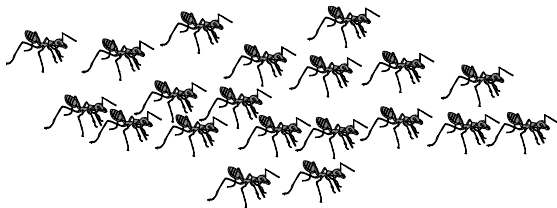
Use a metal-probe thermometer to check temperatures. Hot food must be kept hot and cold food cold. Food kept between 41°F and 135°F is in the “danger zone.” These temperatures allow bacteria to grow that cause food poisoning.

1. Hot food - keep food temperature at 135°F or above.
2. Cold food - keep food temperature at 41°F or below.
3. Food that is transported must be protected from contamination and must meet the temperature requirements listed above.

All food that is sold, given away or dispensed from a temporary food facility shall be from an approved source. It is advisable to save sales receipts. The inspector may request verification of the source of the purchased products. No food prepared or stored in a private home may be used, stored, served, offered for sale, sold or given away in a temporary food facility.

Keep food covered to protect it from insects. Place garbage and paper waste in a refuse container with a tight-fitting lid and dispose of frequently. Collect all wastewater in a container and dispose of wastewater in a sewer-connected sink or public toilet.

How can I control bugs?



For more information contact



County of San Bernardino • Human Services System
Department of Public Health
DIVISION OF ENVIRONMENTAL HEALTH SERVICES
Visit our web site: www.sbcounty.gov/dehs